

## SPICED PLUM FILLING

448 1-Tbsp servings

Ingredients	Weight	Measure
<b>*Plums, Pitted, Dried</b>	5 lb	¾ gal
Water	.....	¾ gal
Sugar	2 lb	1 qt ½ cup
Cinnamon	.....	1 Tbsp
Cloves, Ground	.....	1 Tbsp

### Directions

1. Chop dried plums and place in small pot or steam kettle.
2. Add water, bring to a boil, reduce heat, and cook, covered, for 15 minutes. Remove cover and cook 15 minutes longer to reduce liquid.
3. Place cooked plums in mixer bowl, add sugar and spices and beat until plums are evenly broken up.

\*Commodities are in **Bold**.

### Nutrients Per Serving (1 Tbsp)

Calories	25	Saturated Fat	0g	Iron	.1mg
Protein	0g	Cholesterol	0mg	Calcium	3mg
Carbohydrate	6g	Vitamin A	8RE	Sodium	0mg
Total Fat	0g	Vitamin C	0mg	Dietary Fiber	0g

Recipe provided by diningrecipes.com  
This recipe has not been standardized by USDA.

## RUGELACH DOUGH

48 servings

	Weight	Measure
Cream Cheese, light, room temperature	1 lb	.....
Margarine, room temperature	10 oz	.....
<b>*Applesauce</b>	6 oz	.....
<b>*Flour</b>	8 oz	.....
Sugar	4 oz	.....
Fruit Filling Recipe	.....	3 cups

### Directions

1. In a mixer bowl blend the cream cheese, margarine, and sugar. Mix on low speed until smooth.
2. Add applesauce and flour and mix just until blended; do not overmix or cookies will be tough.
3. Refrigerate for 4 hours.
4. Roll dough to 1/8" thickness.
5. Spread with 3 cups of filling.
6. Cut into strips and roll to desired size, piecing dough where necessary.
7. Bake in conventional oven, 375°F, for 25 minutes until golden.

\*Commodities are in **bold**.

**Serving: 1 cookie**

**provides 1/4 serving of grains/breads in Enhanced Meal Pattern**

**Yield: 50 oz dough**

### Nutrients Per Serving

Calories	91	Saturated Fat	1.9g	Iron	.2mg
Protein	1g	Cholesterol	4mg	Calcium	14mg
Carbohydrate	6g	Vitamin A	82RE	Sodium	100mg
Total Fat	6.2g	Vitamin C	0mg	Dietary Fiber	0g

*Recipe provided by Walnut Marketing Board.  
This recipe has not been standardized by USDA.*

# THUMBPRINT COOKIE DOUGH

75 servings

## Ingredients

	Weight	Measure
<b>*Flour</b>	2 lb 2½ oz	1 qt 3½ cups
Margarine	.....	2 2/3 cups
Sugar	12 oz	1½ cup
<b>*Orange Juice, Frozen, thawed, reconstituted</b>	.....	¼ cup 3½ Tbsp
Egg, Fresh, whole	.....	1 each
Fruit Filling Recipe	.....	1 qt ¾ cups

## Directions

1. In mixer bowl blend flour, margarine, and sugar.
2. Moisten with orange juice and egg.
3. Drop 1-ounce mounds onto greased cookie sheets.
4. Make deep imprint in the center of each unbaked cookie mound with the end of a wooden spoon dipped in flour.
5. Bake in 350°F conventional oven for 10 minutes; these cookies will only set, they will not be browned.
6. Fill center of each cookie with 1 Tbsp fruit filling (or jelly/preserves).
7. Return sheet trays to oven and bake 5 minutes longer to set filling.

\*Commodities are in **Bold**.

**Serving: 1 cookie**

**Yield: 50 oz dough**

**Provides ¾ serving of grains/breads in Enhanced Meal Pattern**

## Special Tip:

This dough will freeze well for later use.

## Nutrients per serving (1 ounce)

Calories	106	Saturated Fat	1.3g	Iron	.5mg
Protein	1g	Cholesterol	2mg	Calcium	4mg
Carbohydrate	10g	Vitamin A	65RE	Sodium	76mg
Total Fat	6.6g	Vitamin C	0mg	Dietary Fiber	0g

Recipe provided by chefmom.myria

These recipes have not been standardized by USDA.